

WHAT IS CLAIMED IS:

1. A cheese composition comprising:
5 fat;
protein comprising:
casein protein; and
a casein-replacing amount of non-casein protein;
starch comprising a casein-replacing amount of non-pregelatinized, modified
10 starch;
emulsifying salt; and
water.
2. The cheese composition of claim 1, wherein the casein protein is present in an
15 amount in the range from 10-20% by weight of the cheese composition.
3. The cheese composition of claim 1, wherein the non-pregelatinized, modified
starch comprises non-pregelatinized, thermally-inhibited starch.
- 20 4. The cheese composition of claim 3, wherein the non-pregelatinized, thermally-
inhibited starch is present in an amount in the range from 1-6% by weight of the cheese
composition.
5. The cheese composition of claim 3, wherein the non-pregelatinized, thermally-
25 inhibited starch comprises non-pregelatinized, thermally-inhibited, potato starch.
6. The cheese composition of claim 1, wherein the non-casein protein comprises
non-dairy protein.
- 30 7. The cheese composition of claim 6, wherein the non-dairy protein comprises vital
wheat gluten protein.

8. The cheese composition of claim 1, wherein the non-casein protein is present in an amount in the range from 1-4% by weight of the cheese composition.
- 5 9. The cheese composition of claim 1, wherein the non-pregelatinized, modified starch comprises non-pregelatinized, chemically modified starch.
- 10 10. The cheese composition of claim 9, wherein the non-pregelatinized, chemically modified starch is present in an amount in the range from 1-6% by weight of the cheese composition.
11. The cheese composition of claim 9, wherein the non-pregelatinized, chemically modified starch comprises non-pregelatinized, chemically modified, potato starch.
- 15 12. The cheese composition of claim 1, wherein the non-pregelatinized, modified starch has a viscosity value, according to the Starch Viscosity Test using 5% dry starch solids, in the range from 100-1200 Brabender units at the beginning of a 95°C hold period and in the range from 200-1400 Brabender units after 15 minutes from the beginning of the hold period.
- 20 13. The cheese composition of claim 1, wherein the casein protein comprises rennet casein protein.
- 25 14. The cheese composition of claim 1, wherein the cheese composition is a substitute cheese composition.
15. The cheese composition of claim 1, wherein the cheese composition is an imitation cheese composition.
- 30 16. A food product comprising the cheese composition of claim 1.

17. A method of formulating a cheese composition comprising the step of reducing an amount of a casein protein in a formulation comprising:

the step of incorporating a non-casein protein into the formulation for the
5 composition based upon information comprising functional characteristics of the non-casein protein; and

the step of incorporating a non-pregelatinized, modified starch into the formulation for the composition based upon information comprising data indicative of a viscosity characteristic of the non-pregelatinized, modified starch.

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18. The method of claim 17, wherein the non-casein protein comprises vital wheat gluten protein.

15 19. The method of claim 17, wherein the casein protein is formulated in an amount in a range from 10-20% by weight of the total cheese composition, the non-casein protein is formulated in an amount in a range from 1-4% by weight of the total cheese composition, and the non-pregelatinized, modified starch is formulated in an amount in a range from 1-6% by weight of the total cheese composition.

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20. The method of claim 17, wherein the step of incorporating a non-casein protein into the formulation for the composition is further based upon information comprising nutritional characteristics of the non-casein protein.

25 21. A method of making a cheese composition comprising the steps of:
formulating a cheese composition ingredients comprising:

fat;

protein comprising:

casein protein; and

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a casein-replacing amount of non-casein protein;

starch comprising a casein-replacing amount of non-pregelatinized,
modified starch

emulsifying salt; and

water;

- 5 combining the ingredients;
mixing the ingredients to form a mixture; and
heating and cooling the mixture to provide a cheese composition.

22. The method of claim 21, wherein the non-pregelatinized, modified starch
10 comprises non-pregelatinized, thermally-inhibited, potato starch.

23. The method of claim 21, wherein the non-casein protein comprises vital wheat
gluten.

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